



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 14 April 2021
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

211

How many people formally counted in this facility describe themselves as the following gender?

Female: 19

Male: 192

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="0"/>	<input type="text" value="220"/>
<i>ICE Detainees:</i>	<input type="text" value="0"/>	<input type="text" value="185"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="1"/>	<input type="text" value="125"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on April 12, 2021. All population numbers current as of April 14, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Medical staffing as of April 13, 2021 provided, see attached document.

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for April 5, 2021- April 11, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to seven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They reported one (1) positive test of a GEO staff member. There were zero (0) positive cases reported for ICE staff or detainees (USMS and ICE).

Official COVID-19 statistics for ICE detainees is provided via ICE.gov. The numbers in this report are accurate as of April 14, 2021.

Statistics for Total Individuals Housed in GEO Facility and ICE/GEO Staff verified via the Aurora Fire Department and current as of April 15, 2021.

COVID Vaccine Update:

Per the Tri-County Health Department:

TCHD held a mass vaccination clinic on Thursday (4/8/21) during which 185 detainees and 50 staff were vaccinated using the single dose J&J vaccine. All detainees across all pods, including US Marshal detainees, were offered the COVID-19 vaccine by TCHD nurses. Uptake for detainees was about 62%.

Overall the number of new intakes continues to be low. Some detainees are coming from other facilities and may have received a first dose at the previous facility. TCHD is going to continue to work with GEO staff to coordinate vaccination for those detainees' second doses once they are eligible.

Detainees who received a vaccine were given a vaccine immunization card. It was indicated that GEO medical staff will hold onto those cards and keep them with the detainees' possessions until they are released, moved, transferred etc. At that point, the detainee will receive the immunization card with their possessions. Record of the vaccination will also be scanned into their medical record.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2020

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY	Dry Cereal T-Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Margarine Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Margarine Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Cornbread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Margarine Tortilla Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread / Margarine Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Margarine Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

4/5/2021

Time:

AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		150	180	
and chemical agent used in Final Rinse	Lunch		155	186	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200
	Lunch		112	115	200 ppm
	Dinner		110	113	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.9	35	38.8
Record temperatures, Freezer and Walk-ins	PM		-6.0	37.1	37.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		65	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

4.5.21

Signature, Cook Supervisor (PM)

DATE

4.6.2021

FOOD SERVICE MANAGER



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 04.06.21

Time: 0300 AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse			Breakfast		151 183
			Lunch		155 180
			Dinner		156 187
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
			Breakfast		110 110 200ppm
			Lunch		112 110 200ppm
			Dinner		114 113 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins			AM -9.0	36.8	38.4
			PM -7.4	37.4	35.1
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas			AM 68	68	
			PM 64	64	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	120	116			

Signature: [Signature]
Cook Supervisor (AM)

04.06.21
DATE

Signature: [Signature]
Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4.7.2021
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/7/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		155	186	
and chemical agent used in Final Rinse	Lunch		154	180	
	Dinner		154	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	114	200ppm
	Lunch		118	117	200ppm
	Dinner		118	117	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.2	36.4	37.9
Record temperatures, Freezer and Walk-ins	PM		-9.3	38.5	39.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	110	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 04-08-21

Time: 0300 AM Time: PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores				X	
no skin infections			X	X	
no diarrhea			X	X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		152		184
and chemical agent used in Final Rinse:	Lunch		153		188
	Dinner		151		182
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		110		110
	Lunch		112		115
	Dinner		110		111
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.5		39.0
Record temperatures, Freezer and Walk-ins	PM		-7.1		36.7
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		70		74
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		119		

Signature: [Signature] Cook Supervisor (AM)

DATE: 04-08-21

Signature: [Signature] Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE: 4-9-21



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/9/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<div style="text-align: center; font-size: 2em;">X</div>				
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		<div style="text-align: center;">X</div>		<div style="text-align: center;">X</div>	
All kitchen equipment operational & clean		<div style="text-align: center;">X</div>		<div style="text-align: center;">X</div>	
All tools and sharps inventoried		<div style="text-align: center;">X</div>		<div style="text-align: center;">X</div>	
All areas secure, lights out, exits locked				<div style="text-align: center;">X</div>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>155</u>	<u>186</u>	
and chemical agent used in Final Rinse	Lunch		<u>150</u>	<u>185</u>	
	Dinner		<u>150</u>	<u>185</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>115</u>	<u>116</u>	<u>200 ppm</u>
	Lunch		<u>112</u>	<u>115</u>	<u>200 ppm</u>
	Dinner		<u>112</u>	<u>115</u>	<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-9.8</u>	<u>36.2</u>	<u>38.1</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-7.6</u>	<u>38.3</u>	<u>39.2</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>67</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<u>115</u>	<u>120</u>			

2Ham 4/9/2021
Signature, Cook Supervisor (AM) DATE

[Signature] 4-9-21
Signature, Cook Supervisor (PM)

[Signature] 4.10.2021
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/10/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		155	183	
and chemical agent used in Final Rinse.	Lunch		156	186	
	Dinner		156	186	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	113	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-9.2	37.9	38.7
Record temperatures, Freezer and Walk-ins	PM		-5.4	38.6	39.5
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		66	67	
Record temperatures, Dry Storage Areas	PM				
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	113				

Signature, Cook Supervisor (AM) 4/10/2021
DATE

Signature, Cook Supervisor (PM)

Signature, Food Service Manager 4-11-2021
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/11/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		✓		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.4	38.1	38.3
Record temperatures, Freezer and Walk-ins	PM		-8.4	38.3	38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	126			

Aifaro
Signature, Cook Supervisor (AM)

4/11/2021
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4.12.2021
DATE

Medical Staffing
04/13/2021

HSA	1
Medical Doctor	1
Physicians Assistants	2
Dentists	2
Dental Assistant	1
Medical Records Clerks	3
RN's	15
LPN's	9
Psychologist	2
LCSW	1
X-Ray Tech	1
Tele-Psychiatrist	4

96
4-13-21

GEO Aurora ICE
3130 N. Oakland St

4/12/2021
9:51:00 AM EDT

Temperature
°F

A-1	71.12
A-2	72.31
A-3	70.31
A-4	71.91
B-1	72.70
B-2	72.50
B-3	68.71
B-4	72.22
C-1	70.90
C-2	71.21
C-3	71.91
C-4	71.21
E-1	73.31
E-2	72.81
D-1	72.81
ISOLATION	71.21
PATIENT ROOM	70.81
INTAKE/RECEIVING	70.51



Secure Services™

Monday, April 12, 2021 195 Aurora Detention Center
North Building 3130 Oakland St.
Temperature Log Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
4-12-21	A-1		104.2						
	A-2		104.2						
	A-3		104.2						
	A-4		104.2						
	B-1		104.7						
	B-2		104.7						
	B-3		104.8						
	B-4		104.8						
	C-1		105.1						
	C-2		105.1						
	C-3		105.1						
	C-4		105.1						
	D-1		104.2				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.2				N/A	N/A	N/A
	E-2		104.2						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Seun H. gascSIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, April 12, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
4-12-21	South-A	72.7	104.1		
	South-B	72.2	104.2		
	South-C	unoccupied			
	South-D	unoccupied			
	South-E	73.8	104.1		
	South-F	72.7	occupied		
	South-G	74.3	104.2		
	South-L	72.9	104.1		
	South-M	74.5	occupied		
	South-N	69.3	104.1		
	South-X	69.7	104.1		
	South-Y	70.1	104.1		
	South-Z	70.1	104.2		
	South SMU	71.7	105.2		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer